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Exam. Chapters
2, 5-9, 11-13,
and 16-18. The
following
Ingredients, and
ONLY these
ingredients, may
sometimes be
measured by
volume at a

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ratio of one
pint per pound.

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of pro... This
flour has a high

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protein content,
making it high
in glute... This
flour is bright
white in color
and has a very
low protein...
This flour is
brown in color,
and is made from
the entire
whea... All
purpose flour.
this is the

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The reason this is confusing is because water, milk, cream, melted butter, and some other liquid ingredients do weigh the same amount by weight

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Baking Tools
Batter

as they are by volume. 1 cup of water (8 fluid ounces) does actually weigh 8 ounces. But this is not true for almost all of the other ingredients you will bake with.

Basic things you should know

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(major, minor
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...

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ingredient. Each

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ingredient in

Ingredients
baking plays one
or several

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roles. Quite

often an

ingredient will
provide not only
flavor, but a
critical element
in the chemistry
of the baked
product. Eggs
are one such
example, which

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provide
structure,

leavening,

moisture and

flavor when used
in a cake.

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and mass

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Quebec, Canada.
Abstract Located
at the end of
the processing
line, baking is
essential to the
manufactur-

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careers in the

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baking and

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pastry arts. It

teaches both the

how and why ,

starting with

general

procedures,

highlighting

core principles

and skills, and

then presenting

applications and

sample recipes.

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CHAPTER 8 Heat and mass transfer during baking

Baking powder
and baking soda:
Both baking
powder and

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baking soda are
chemical

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leavening agents
that cause

batters to rise
when baked. The
leavener
enlarges the bub-
bles which are
already present
in the batter
produced through
creaming of
ingredients.

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When a recipe contains baking powder and baking soda, the baking powder does most of the ...

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ingredients, the
nature and
selection of
these

ingredients play
a significant
role in
determining the
level of the
acceptability of
these foods. In
other words:
fruits, nuts,
spices, flavors,

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colors, cocoa,
chocolate and
other such
ingredients add
value to baked
foods. 2.D.1.

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ingredients by
weight is _____
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the most popular

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flour that is
used in baking.

It comes in a

variety of
different types.

Wheat flour is
the only flour
that is capable
of producing
gluten. Gluten
is the tough,
rubbery
substance
created when

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wheat flour is
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mixed with
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